



Takashimaya

A collage of various Vietnamese seafood dishes. At the top, a wooden bowl holds clams with green onions and red chili. Below it, a plate features a shrimp salad with fried shallots and rice paper rolls. To the right, a large scallop is topped with shrimp, mushrooms, and a small cup of dark sauce. At the bottom, two blue and white patterned plates show fried shrimp and scallops. A pineapple is visible on the left side.

Introduction

Pho is not only the most popular Vietnamese dish globally, but it is also a reminder of home for Vietnamese all around the world. Pho is comforting, caring, nourishing and unassuming, just like the warm embrace of a mother.



But Vietnamese food is not all about Pho.
After all, we have mothers, grandmothers and aunties who we affectionately
crown best cook in the family, best cook in the neighbourhood, best cook.
At Mrs Pho, we celebrate Vietnamese memories,
Vietnamese familyhood, and Vietnamese products.

Mamma's Recommendations



CRAB BISQUE MINI HOTPOT

26.80

CANH GẠCH CUA

This special soup base is a family recipe based on the popular Banh Canh Cua. The bisque of Ca Mau's fresh mud crabs is rich and creamy in flavour.

Comes with scallop, homemade prawn paste, chinese cabbage, shimeiji and enoki mushroom



STIR FRY CRABMEAT VERMICELLI

16.80

MIẾN XÀO THỊT CUA

Vietnamese style stir fry crab meat vermicelli



MRS PHO STYLE COCKLES

16.80

SÒ HUYẾT XÀO TỎI

An all time favourite, stir fry cockles with pork lard, garlic and chilli

Mamma's Recommendations



CHA CA DE LA MRS PHO

23.80

CHẢ CÁ LÃ VỌNG

Charcoal grilled Vietnamese sturgeon served on hotplate with herbs and fresh dill



SCALLOPS (4 FLAVOUR)

19.80

SÒ ĐIỆP NƯỚNG TỨ VỊ (4 VỊ)

Grilled scallop in 4 flavours, spring onion oil, sautéed pork belly, spicy pork belly, cheese



IBERICO PORK BELLY

7.80

THỊT LỢN IBERICO NƯỚNG

Grilled iberico pork belly in special marinade

Mamma's Recommendations



POMELO SALAD

9.80

GỎI BƯỞI TÔM

Vietnamese crystal pomelo salad with prawn and fresh herbs



SPRING CHICKEN WITH SPICY SALT

19.80

GÀ NƯỚNG MUỐI SẢ ĐỒNG QUÊ

Traditional grilled chicken seasoned with lemongrass and served with fried sticky rice



TONKIN JASMINE

14.80

BÔNG THIÊN LÝ XÀO TỎI

Stir fried tonkin jasmine with garlic and oyster sauce

Mamma's Recommendations



PREMIUM JAPANESE WAGYU PHO

17.80

PHỞ BÒ

Japanese Wagyu sliced beef Pho in secret recipe beef broth boiled for 12 hours



BUN CHA

15.80

BÚN CHẢ

Northern style grilled pork dry noodle with minced pork and pork belly served with pickles, fresh herbs and vegetables



CARAMELISED MINCED PORK CLAYPOT RICE

12.80

CƠM THỊT HEO TAY CẦM

Caramelized marinated minced pork with lemongrass and chilli

Mini Hot Pot




CRAB BISQUE MINI HOT POT

LÂU CUA ĐỒNG

This special soup base is a family recipe based on the popular Banh Canh Cua. The bisque of Ca Mau's fresh mud crabs is rich and creamy in flavour.

Comes with scallop, homemade prawn paste, chinese cabbage, shimeiji and enoki mushroom

26.80

 SIGNATURES

 RECOMMENDATION

ALL PRICES ARE SUBJECTED TO GST & PREVAILING GOVERNMENT TAXES

Mini Hot Pot



PEPPER PORK COLLAGEN MINI HOT POT

22.80

LẦU NƯỚC DỪNG HEO HẦM TIÊU

Pork bone broth stewed for many hours with the piquant Phu Quoc peppercorn. Rich and nourishing in every single sip.

Comes with sliced pork or sliced beef, fish maw, homemade meatball, wolfberry, chinese cabbage, shimeiji and enoki mushroom

 SIGNATURES

 RECOMMENDATION

ALL PRICES ARE SUBJECTED TO GST & PREVAILING GOVERNMENT TAXES

Mini Hot Pot



HERBAL CHICKEN MINI HOT POT

15.80

LẦU GÀ THUỐC BẮC

Old hen that cooked for 12 hours with additional nourishing chinese medicines for a hearty broth

Comes with lemongrass brine chicken, fish maw, homemade meatball, chinese cabbage, shimeiji and enoki mushroom

 SIGNATURES

 RECOMMENDATION

ALL PRICES ARE SUBJECTED TO GST & PREVAILING GOVERNMENT TAXES

Mini Hot Pot Sets

Add-ons

SEAFOOD

H1 BABY ABALONE	9.80
H2 SCALLOP	9.80
H3 HOMEMADE PRAWN PASTE	4.80
H4 FISH MAW	4.80



SCALLOP

MEAT

H5 SLICED PORK BELLY	4.80
H6 SLICED BEEF	4.80
H7 LEMONGRASS BRINED CHICKEN	3.80
H8 HOMEMADE MEAT BALL	2.80
H9 BEEF BALL	3.80



SLICED BEEF

MUSHROOM

H10 ENOKI (GOLDEN MUSHROOM)	2.80
H11 SHIMEJI MUSHROOM	2.80

VEGETABLES

H12 CHINESE CABBAGE	2.80
H13 TONKIN JASMINE	2.80

NOODLES/RICE

H14 WHITE RICE	1.00
H15 FLAT NOODLE	1.50
H16 RICE VERMICELLI	1.50
H17 GLASS NOODLE	2.50



CHINESE CABBAGE



Mrs Pho brings the best of both Northern and Southern Vietnamese cuisine under one roof. Step into the home of Mrs Pho, where she will feed you like family. Savour her heirloom recipes, featuring traditional Vietnamese charcoal hotpot and barbeque. With French flavours and techniques from its colonisation days, and influences from neighbouring countries like China, Thailand and Cambodia, there is a world of flavours to experience in Vietnamese cuisine, beyond just Pho.



Ingredients

SPICES

Vietnamese food is not overwhelmed with spices. Mrs Pho believes that spices should support and accentuate the taste of main ingredients to bring them to the next level, without dominating the palate.

HERBS

Mrs Pho uses spices during cooking and herbs for finishing. Our herbs are plentiful and they are paired with different ingredients to bring you a complete experience of fragrances, tastes and texture.



MIXED ROLLS PLATTER

Entrée

E1 MIXED ROLLS PLATTER 13.80

GỎI CUỐN TỔNG HỢP(TÔM,NẤM,NEM,CHẢ GIÒ)

A collection of hand rolled summer rolls, prawn & pork roll, mushroom, meat ball and fried spring roll

E2 MIXED WRAP PLATTER 9.80

BÁNH HỎI BÒ LÁ LỐT, CHẠO TÔM NƯỚNG MÍA

A collection of wraps, sugarcane prawn, minced beef wrapped with betel leaf, rice noodle and fresh vegetables

 E3 POMELO SALAD 9.80

GỎI BƯỞI TÔM

Vietnamese crystal pomelo salad with prawn and fresh herbs

E4 SUGARCANE PRAWN 6.80

CHẠO TÔM NƯỚNG MÍA

Sugarcane stick wrapped with prawn paste



SUGARCANE PRAWN

Entrée

E5	MAMMAS LUCKY MEAT BALLS NEM NƯỚNG VIÊN Grilled meat ball in Mamma's recipe	5.80
E6	SEAFOOD FRIED SPRING ROLL CHẢ GIÒ HẢI SẢN Fried seafood spring roll served with homemade fish sauce	6.80
E7	MRS PHO FRIED SPRING ROLL CHẢ GIÒ THỊT HEO Minced pork, yam and prawn	4.50
E8	VEGETARIAN FRIED SPRING ROLL CHẢ GIÒ CHAY Yam and sweet potato	3.80
E9	PRAWN CRACKER BÁNH PHỒNG TÔM Prawn cracker from Soc Trang Province	3.00
E10	CRISPY CALAMARI WITH TAMARIND SAUCE MỰC CHIÊN SỐT ME Deep fried calamari with tamarind dipping sauce	9.80
E11	FRESH SUMMER ROLL WITH MUSHROOM GỎI CUỐN NẤM Rice paper roll with mushroom, chopped lettuce	7.80
E12	FRESH SUMMER ROLL WITH PORK & PRAWN GỎI CUỐN TÔM THỊT Rice paper roll with pork and prawn, chopped lettuce, fresh herbs and served with special peanut sauce	6.80



MRS PHO FRIED SPRING ROLL



FRESH SUMMER ROLL
WITH PORK & PRAWN






PRAWN CRACKER



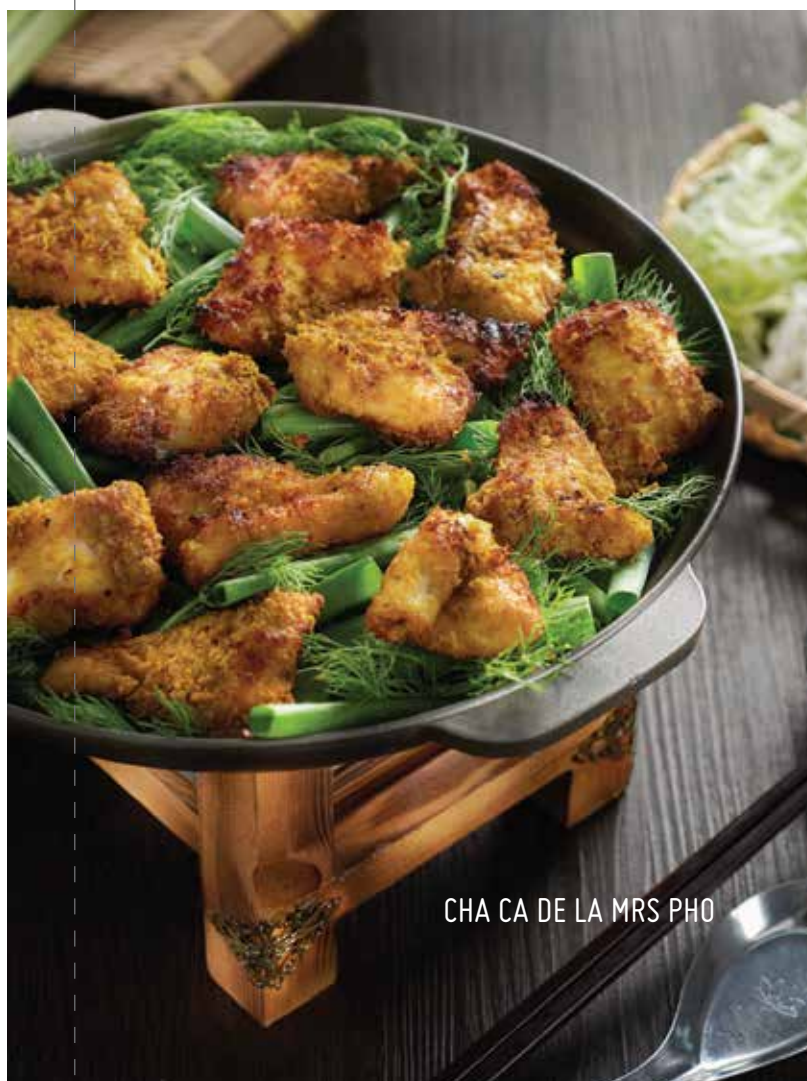
CRISPY CALAMARI
WITH TAMARIND SAUCE

Vietnamese Specialties

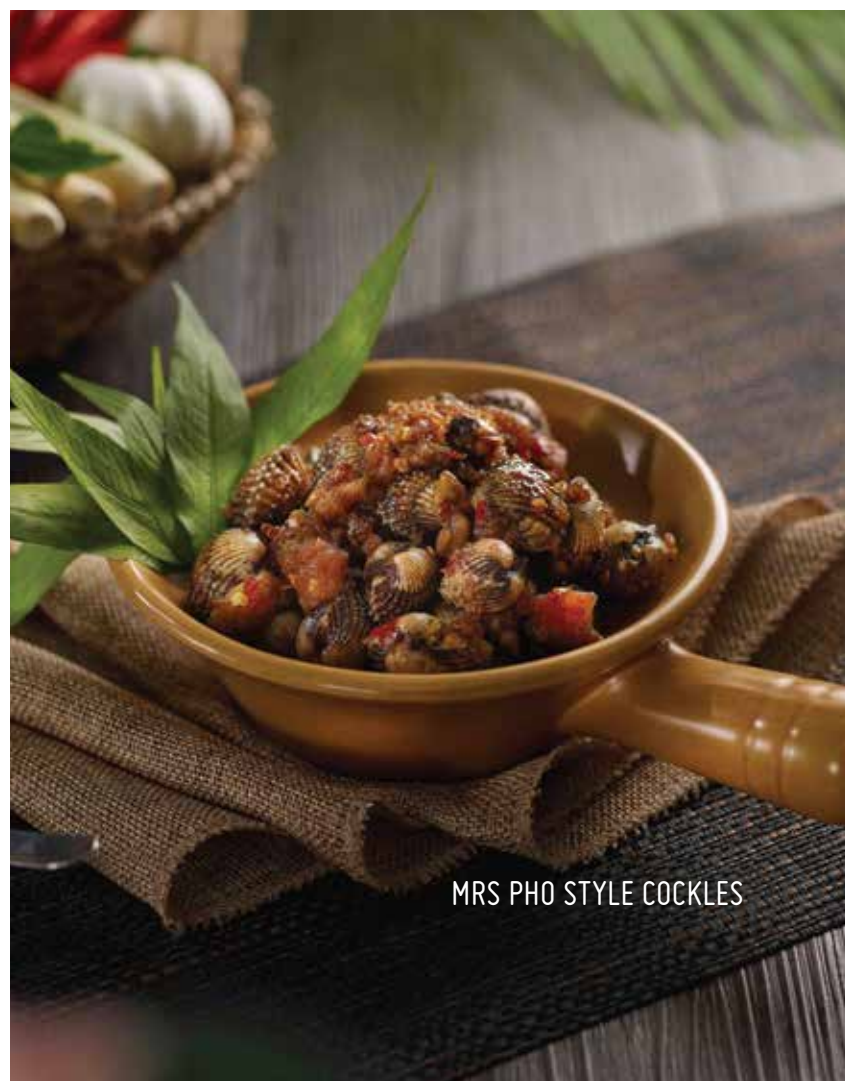
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|--|--|-------|
|  S1 | STIR FRY CRABMEAT VERMICELLI
MIẾN XÀO THỊT CUA
Vietnamese style stir fry crab meat vermicelli | 16.80 |
|  S2 | CHA CA DE LA MRS PHO
CHẢ CÁ LÃ VỌNG
Charcoal grilled Vietnamese sturgeon served on hotplate with herbs and fresh dill | 23.80 |
|  S3 | MRS PHO STYLE COCKLES
SÒ HUYẾT XÀO TỎI
An all time favourite, stir fry cockles with pork lard, garlic and chilli | 16.80 |
| S4 | LEMONGRASS LALA
NGHÊU HẤP SẢ
Venus white clams with lemongrass and kaffir leaf | 16.80 |
| S5 | STIR FRY LALA
NGHÊU XÀO HÚNG QUẾ
Stir fry venus white clams with pork lard, chilli and basil | 17.80 |
| S6 | FISH MAW CRAB MEAT SOUP
SÚP CUA BÓNG CÁ
Fish maw, crab meat and mushroom in chicken stock | 12.80 |
| S7 | TAMARIND PRAWN
TÔM XÀO SÓT ME
Prawn, capsicum and celery in tamarind sauce | 18.80 |
| S8 | VIETNAMESE CURRY CHICKEN
CÀ RI CÁNH GÀ
Mid joint wings and potato | 12.80 |



STIR FRY CRABMEAT VERMICELLI



CHA CA DE LA MRS PHO



MRS PHO STYLE COCKLES



VIETNAMESE VEGETARIAN CREPE

Crepe

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|-----|---|-------|
| CR1 | VIETNAMESE SEAFOOD CREPE
BÁNH XÈO HẢI SẢN
Vietnamese crepe with squid, prawn and crabmeat served with fresh vegetables and homemade fish sauce | 16.80 |
| CR2 | VIETNAMESE PORK CREPE
BÁNH XÈO THỊT HEO
Vietnamese crepe with pork served with fresh vegetables and homemade fish sauce | 14.80 |
| CR3 | VIETNAMESE BEEF CREPE
BÁNH XÈO THỊT BÒ
Vietnamese crepe with beef served with fresh vegetables and homemade fish sauce | 14.80 |
| CR4 | VIETNAMESE VEGETARIAN CREPE
BÁNH XÈO CHAY
Vietnamese crepe with mushroom and tofu served with fresh vegetables and homemade fish sauce | 14.80 |



SWEET & SOUR PORK



BRAISED SPARE RIB

Sharing

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|-----|---|-------|
| SH1 | CLAYPOT LEMONGRASS CHICKEN
GÀ KHO SẢ
Stewed lemongrass chicken in claypot | 12.80 |
| SH2 | CLAYPOT STEWED BEEF
BÒ KHO
Beef, carrot and raddish in claypot | 13.80 |
| SH3 | CLAYPOT BEANCURD
ĐẬU HŨ KHO NẤM
Beancurd, mushroom and broccoli in claypot | 12.80 |
| SH4 | SWEET & SOUR PORK
THỊT HEO XÀO CHUA NGỌT
Deep fried pork stir fry with capsicum and pineapple in tamarind sauce | 13.80 |
| SH5 | BRAISED SPARE RIB
SƯỜN HEO KHO
Comfort home dish from the South, braised spare rib with lemomgrass and oyster sauce | 12.80 |



CLAYPOT STEWED BEEF



CLAYPOT BEANCURD



TONKIN JASMINE

Plant-based

-  P1 TONKIN JASMINE 14.80
BÔNG THIÊN LÝ XÀO TỎI
Stir fried tonkin jasmine with garlic and oyster sauce
- P2 WING BEAN 12.80
ĐẬU RỒNG XÀO TỎI DẦU HẢO
Stir fried wing bean with garlic and oyster sauce
- P3 KANG KONG (SPICY/NON SPICY) 11.80
RAU MUỐNG XAO CHAO (CHỌN CAY, KHÔNG CAY)
Stir fried kangkong, fermented tofu sauce. Choice of spicy or non-spicy
- P4 BRAISED MUSHROOM DRY NOODLE 12.80
BÚN CHAY NẤM NƯỚNG
Mrs Pho style dry noodles with braised shiitake and king oyster mushroom
- P5 VEGETARIAN FRIED RICE 11.80
CƠM CHIÊN CHAY
Mild spicy vegetarian fried rice with beancurd crisps



WING BEAN



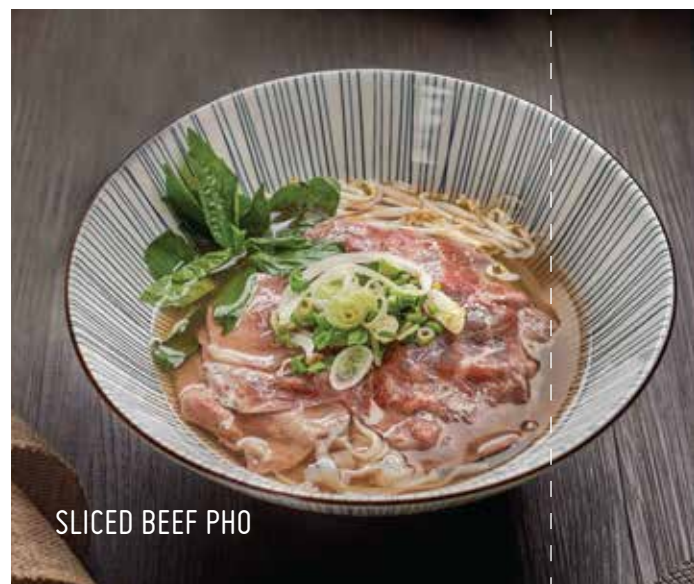
KANGKONG (SPICY/NON SPICY)



PREMIUM JAPANESE WAGYU PHO



BUN CHA



SLICED BEEF PHO



HANOI STYLE CHICKEN PHO

Classics

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|----|--|-------|
| C1 | PREMIUM JAPANESE WAGYU PHO
PHỞ BÒ
Japanese Wagyu sliced beef Pho in secret recipe beef broth boiled for 12 hours | 17.80 |
| C2 | PREMIUM JAPANESE WAGYU PHO (LIGHT)
PHỞ BÒ
Japanese Wagyu sliced beef Pho in secret recipe beef broth boiled for 12 hours | 10.80 |
| C3 | PREMIUM JAPANESE WAGYU BEEF COMBINATION PHO
PHỞ BÒ THẬP CẨM
Japanese Wagyu, brisket and beef ball in secret recipe beef broth boiled for 12 hours | 19.80 |
| C4 | SLICED BEEF PHO
PHỞ BÒ
Australia Wagyu sliced beef Pho in secret recipe beef broth boiled for 12 hours | 14.80 |
| C5 | BEEF COMBINATION PHO
PHỞ BÒ THẬP CẨM
Australia Wagyu, brisket and beef ball in secret recipe beef broth boiled for 12 hours | 15.80 |
| C6 | BUN CHA
BÚN CHẢ
Northern style grilled pork dry noodle with minced pork and pork belly served with pickles, fresh herbs and vegetables | 15.80 |
| C7 | HANOI STYLE CHICKEN PHO
PHỞ GÀ NHƯ Ở HÀ NỘI
Free range shredded chicken in clear Chicken Pho broth, generously garnish with spring onion, coriander and kaffir lime leaves | 12.80 |



GRILLED PORK CHOP RICE PLATTER

Classics

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|-----|---|-------|
| C8 | PREMIUM SHORT RIB PHO
PHỞ SƯỜN BÒ
Beef short rib with Pho spice rub and sous vide for 36 hours. Sliced beef and beef ball in secret recipe beef broth boiled for 12 hours | 22.80 |
| C9 | CARAMELISED MINCED PORK CLAYPOT RICE
CƠM THỊT HEO TAY CẦM
Caramelized marinated minced pork with lemongrass and chilli | 14.80 |
| C10 | GRILLED PORK CHOP RICE PLATTER
CƠM SƯỜN BÌ TRỨNG
Vietnamese street side rice dish with grilled pork chop, fried egg and shredded pork skin | 15.80 |
| C11 | GRILLED CHICKEN CHOP RICE PLATTER
CƠM THỊT ĐÙI GÀ NƯỚNG VỚI BÌ TRỨNG
Vietnamese street side rice dish with grilled chicken chop, fried egg and watercress soup | 14.80 |



PREMIUM SHORT RIB PHO



CARAMELISED MINCED
PORK CLAYPOT RICE



SCALLOPS
(4 FLAVOUR)

Grilled

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|---|-----------|---|--------------|
|  | G1 | SPRING CHICKEN WITH SPICY SALT
GÀ NƯỚNG MUỐI SẢ ĐỒNG QUÊ
Traditional grilled chicken seasoned with lemongrass and served with fried sticky rice | 19.80 |
| | G2 | FISH IN BANANA LEAF (SPICY/NON SPICY)
CÁ BỌC LÁ CHUOI NƯỚNG(CAY,KO CAY)
Grilled tilapia wrapped in banana leaf with Mekong style spices | 11.80 |
|  | G3 | SCALLOPS (4 FLAVOUR)
SÒ ĐIẾP NƯỚNG TƯ VỊ (4 VỊ)
Grilled scallop in 4 flavours, spring onion oil, sauted pork belly, spicy pork belly, cheese | 19.80 |
|  | G4 | IBERICO PORK BELLY
THỊT LỢN IBERICO NƯỚNG
Grilled iberico pork belly in special marinade | 7.80 |



FISH IN BANANA LEAF
(SPICY/NON SPICY)

Grilled



MOUNTAIN STYLE CHICKEN

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|----|---|------|
| G5 | MOUNTAIN STYLE CHICKEN
GỎI BƯỞI TÔM
Grilled boneless chicken in special cham cheo salt rub | 6.80 |
| G6 | LEMONGRASS BEEF
BÒ NƯỚNG SẢ
Grilled beef marinated with lemongrass | 7.80 |

Desserts

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|----|--|------|
| N1 | CRÈME CARAMEL
BÁNH FLAN
Made from Mamma's recipe | 3.80 |
| N2 | ROSE GUM
LƯỜI ƯỞI HẠT CHIA
Rose gum with chia seeds and rose water | 3.80 |
| N3 | PEACH GUM
MỦ TRÔM TRÁI VẢI
Peach gum with lychee | 3.80 |



CRÈME CARAMEL



HOT VIET DRIP COFFEE

Drinks

D1	SUMMER ICED TEA NƯỚC SÂM Luo han guo, chrysanthemum, dried longan, pandan, seaweed, rock sugar. Recharge & revive with this health tonic brewed from Mamma's selection of herbs handpicked for their medicinal and restorative qualities.	4.80
D2	SAIGON SALTY LEMONADE CHANH MUỐI ĐÁ Salted lemons and fresh lime juice. Quintessential thirst quencher with salt cured lemons from Vietnam.	4.80
D3	HOMEMADE LEMONADE NƯỚC ĐÁ CHANH	4.80
D4	LEMONGRASS TEA (HOT/COLD) TRÀ SẢ	4.80
D5	ICED PEACH TEA TRÀ DÀO	4.80
D6	ICED LYCHEE TEA TRÀ VẢI	4.80
D7	AVOCADO SMOOTHIE SINH TỐ BƠ Avocado, fresh milk, condensed milk, ice	6.80
D8	COCONUT SMOOTHIE SINH TỐ DỪA Coconut juice and meat, fresh milk, condensed milk, ice	6.80
D9	ICED VIET DRIP COFFEE	4.80
D10	HOT VIET DRIP COFFEE	4.80

Drinks

D11	COCONUT COFFEE CÀ PHÊ DỪA Signature Viet coffee with freshly blended coconut smoothie	5.80
D12	AVOCADO COFFEE CÀ PHÊ BƠ Signature Viet coffee with freshly blended avocado smoothie	5.80
D13	FRESH COCONUT DỪA TƯƠI	6.80
D14	ICED VIET LOTUS TEA TRÀ HOA SEN VIỆT	2.80
D15	HOT ARTICHOKE TEA	2.80
D16	COKE	2.80
D17	COKE ZERO	2.80
D18	SPRITE	2.80
D19	MINERAL WATER	2.80
D20	SAIGON SPECIAL BEER	8.80
D21	SAIGON BEER	8.80



AVOCADO COFFEE



COCONUT COFFEE



SAIGON SALTY LEMONADE



SUMMER ICED TEA

